

GRATTAMACCO

A VINTAGE OF GREAT CHARACTER AND RICHNESS, IN WHICH THE REMARKABLE STRUCTURE OF THE WINE IS WELL BALANCED BY ACID FRESHNESS AND TANNIC BALANCE. EXTREME PERSISTENCE AND VERTICALITY ARE A PRELUDE TO MARKED LONGEVITY. THE AROMATIC COMPLEXITY HARMONY REFLECTS THIS VINTAGE'S GENEROUS AND ENVELOPING NATURE.

THE CLIMATE

The summer climate characterized by intense heat peaks was balanced by the heavy rains at the end of July, restoring optimal conditions for the grapes to ripen. The rains of late August-early September were followed by a windy and sunny climate with good temperature variations, which accelerated ripening. Harvest began September 3rd with the first Merlots and continued in the middle of the month with the Sangiovese. After a refreshing break of rains that fell on the 21st-22nd of September, the Cabernet harvest continued until October 4th.

VINIFICATION

Grattamacco grows in vineyards lying at elevations between 100 and 200 meters, planted in soils composed of calcareous sandstone and a mixture of white clay and fossil-rich flysch marl, and enjoys a classic Mediterranean climate tempered by frequent sea breezes. Our viticultural philosophy and practices, firmly based on respect for the environment, ensure a naturally-balanced low-yield per vine, in vineyards averaging 25 years old. The clusters are hand-harvested, with a rigorous quality-selection in the vineyard. Fermentation is in open-top oak vats, and the wine is given regular, gentle manual punch-downs, making possible lengthy macerations and slow extraction of totally ripe, fine tannins. The finished wine matured 18 months in small oak barrels and was bottled in October 2021.

Daide Torchio, *Enologo*

Luca Marrone, *Chief Winemaker*



COMPOSITION

65% Cabernet Sauvignon
20% Merlot
15% Sangiovese

COLOUR

Brilliant ruby red

ALCOHOL

14,5%